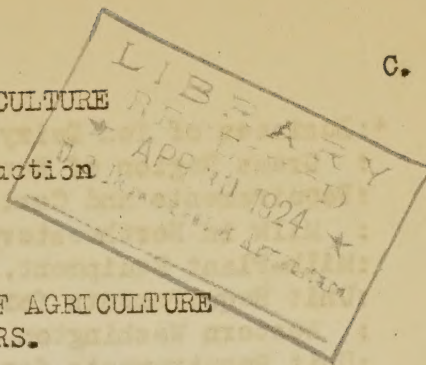


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UNITED STATES DEPARTMENT OF AGRICULTURE
EXTENSION SERVICE
Division of Agricultural Instruction
Washington, D. C.



DAIRYING PUBLICATIONS OF THE DEPARTMENT OF AGRICULTURE
CLASSIFIED FOR THE USE OF TEACHERS.

The following list of publications has been prepared to assist teachers in making an intelligent selection of Department publications on topics pertaining to the subject of dairying. Teachers should avoid requesting a large list of publications on different topics at one time, or of publications the use of which is to be distributed over a long period of school work. It must be the policy of the Department to limit the distribution of publications to actual present needs as nearly as possible, so that the funds available for purposes of publication can be made to benefit the largest possible number of real users. A few bulletins carefully studied by the teacher and the class or assigned to certain members for individual reports are of much greater service than a hundred forgotten on the shelves at home or in the school library. Copies of any of the publications listed below, except those marked with an asterisk, may be obtained free upon application to the Division of Publications of the U. S. Department of Agriculture as long as the Department's supply lasts. Those marked with an asterisk may be obtained at the prices indicated from the Superintendent of Documents, Government Printing Office, Washington, D. C. Postage stamps, coins defaced or worn smooth, foreign money and uncertified checks will not be accepted. No publications are sold by the Department of Agriculture.

Topic	Title	Publications	Price
Milk Pro- duction	*: Cropping Systems for New England Dairy Farms	Farmers' Bulletin	337: .05
	: Handling and Feeding of Silage	Farmers' Bulletin	578:
	: Clean Milk: Production and Handling	Farmers' Bulletin	602:
	*: Eradication of Cattle Tick Necessary : for Profitable Dairying	Farmers' Bulletin	639: .05
	: The Feeding of Dairy Cows	Farmers' Bulletin	743:
	*: The Contagious Abortion of Cattle	Farmers' Bulletin	790: .05
	: Breeds of Dairy Cattle	Farmers' Bulletin	893:
	: Tuberculosis in Live Stock	Farmers' Bulletin	1069:
	: Beet-top Silage and Other by-Products : of the Sugar Beet	Farmers' Bulletin	1095:
	: Stable Fly; How to Prevent Its Annoy- : ance and its Losses to Livestock	Farmers' Bulletin	1097:
	: Renting Dairy Farms	Farmers' Bulletin	1272:
	: Cleaning Milking Machines	Farmers' Bulletin	1315:
	: Feeding and Management of Dairy Calves : and Young Dairy Stock	Farmers' Bulletin	1336:
	*: Effect of Cattle Tick upon Milk Pro- : duction of Dairy Cows	Dept. Bulletin	147: .05
	: Present Status of Milk Pasteurization	Dept. Bulletin	342:
	: Judging the Dairy Cow as a Subject of : instruction in Secondary Schools	Dept. Bulletin	434:

	*:Business of Ten Dairy Farms in the Blue	:	:	
	: Grass Region of Kentucky.....	:Dept. Bulletin 548	:	.05
	:Requirements and Cost of Producing Market-	:	:	
	: Milk in Northwestern Indiana.....	:Dept. Bulletin 858	:	
	:Milk-Plant Equipment.....	:Dept. Bulletin 890	:	
	:Unit Requirements for Producing Milk in	:	:	
	: Western Washington.....	:Dept. Bulletin 919	:	
	:Unit Requirements for Producing Milk in	:	:	
	: Vermont.....	:Dept. Bulletin 923	:	
	:Alcohol Test as a Means of Determining	:	:	
	: Quality of Milk for Condenseries.....	:Dept. Bulletin 944	:	
	:Unit Requirements for Producing Market	:	:	
	: Milk in Southeastern Louisiana.....	:Dept. Bulletin 955	:	
	:Unit Requirements for Producing Market	:	:	
	: Milk in Eastern Nebraska.....	:Dept. Bulletin 972	:	
	:Cost of Milk Production on 48 Wisconsin	:	:	
	: Farms.....	:Dept. Bulletin 1144	:	
	:Effect of Feeding Green Alfalfa and Green	:	:	
	: Corn on Flavor and Odor of Milk.....	:Dept. Bulletin 1190	:	
	:Effect of Feeding Turnips on Flavor and	:	:	
	: Odor of Milk.....	:Dept. Bulletin 1208	:	
	:Tuberculin Testing of Livestock.....	:Dept. Circular 249	:	
	:Inspection of Milk Supplies.....	:Dept. Circular 276	:	
	:Handbook of Dairy Statistics, 1922.....	:A. I. 37	:	
	:An Experiment in Community Dairying.....	:Ybk. ¹ 1916 Separate 707	:	
	:Cooperative Bull Associations.....	:Ybk. 1916 Separate 718	:	
	:How the Dairy Cow Brought Prosperity in	:	:	
	: the Wake of the Boll Weevil.....	:Ybk. 1917 Separate 744	:	
	:Live Stock, 1922.....	:Ybk. 1921 Separate 870	:	
	:The Dairy Industry.....	:Ybk. 1922 Separate 879	:	
Dairy	*:Ice Houses and Use of Ice on the Dairy Farm.	:Farmers' Bulletin 623	:	.05
Build-	*:Plan for a Small Dairy House.....	:Farmers' Bulletin 689	:	.05
ings	:Pit Silos.....	:Farmers' Bulletin 825	:	
	:Homemade Silos.....	:Farmers' Bulletin 855	:	
	:Farm Dairy Houses.....	:Farmers' Bulletin 1214	:	
	:Dairy-barn Construction.....	:Farmers' Bulletin 1342	:	
	:City Milk Plants: Construction and Arrange-	:	:	
	: ments.....	:Dept. Bulletin 849	:	
Care and	*:The Care of Milk and Its Use in the Home....	:Farmers' Bulletin 413	:	.05
Handling	*:Bacteria in Milk.....	:Farmers' Bulletin 490	:	.05
of Milk	*:Removing Garlic Flavor from Milk and Cream...	:Farmers' Bulletin 608	:	.05
	*:A Steam Sterilizer for Farm Dairy Utensils...	:Farmers' Bulletin 748	:	.05
	:Cooling Milk and Cream on the Farm.....	:Farmers' Bulletin 976	:	
	*:Straining Milk.....	:Farmers' Bulletin 1019	:	.05
	:Cleaning Milking Machines.....	:Farmers' Bulletin 1315	:	
	:Milk and Its Uses in the Home.....	:Farmers' Bulletin 1359	:	
	:Application of Refrigeration to the Hand-	:	:	
	: ling of Milk.....	:Dept. Bulletin 98	:	
	*:The Alcohol Test in Relation to Milk.....	:Dept. Bulletin 202	:	.05
	*:Cooling Hot-Bottles Pasteurized Milk by	:	:	
	: Forced Air.....	:Dept. Bulletin 420	:	.10
	*:Market Milk Business of Detroit, Michigan	:	:	
	: in 1915.....	:Dept. Bulletin 639	:	.10

¹If Yearbooks (Ybk.) are on file in the School Library, Separates may be found in them under date of publication.

	*:The Four Essential Factors in the Produc-	:	:
	: tion of Milk of Low Bacterial Count.....	:Dept. Bulletin 642	: .15
	:Cooling Milk and Storing and Shipping It.....	:Dept. Bulletin 744	:
	*:Study of the Alkali-forming Bacterial Found in	:	:
	: Milk.....	:Dept. Bulletin 782	: .05
	:Effect of Feeding Green Alfalfa and Green	:	:
	: Corn on Flavor and Odor of Milk.....	:Dept. Bulletin 1190	:
	:Inspection of Milk Supplies.....	:Dept. Circular 276	:
	:Cost Data for Farm Products.....	:Ybk. 1921 Separate 876:	:
Manufac- tured Dairy Products	*:The Pasteurization of Milk.....	:B.A.I. Circular 184	: .05
	*:Milk Supply of Two Hundred Cities and Towns.....	:B.A.I. Bulletin 46	: .15
	*:Chemical and Physical Study of the Milk Supply	:	:
	: of Chicago and Washington, 1911.....	:B.A.I. Bulletin 138	: .15
	:Cheese and Its Economical Uses in the Diet.....	:Farmers' Bulletin 487	:
	*:How to Make Cottage Cheese on the Farm.....	:Farmers' Bulletin 850:	: .05
	:Making Butter on the Farm.....	:Farmers' Bulletin 876:	:
	:Marketing Butter and Cheese by Parcel Post.....	:Farmers' Bulletin 930:	:
	:Neufchatel and Cream Cheese.....	:Farmers' Bulletin 960:	:
	:Cheesemaking on the Farm.....	:Farmers' Bulletin 1191:	:
	*:Fermented Milks.....	:Dept. Bulletin 319	: .05
	*:Marketing Creamery Butter.....	:Dept. Bulletin 456	: .10
	:Accounting Records for Country Creameries.....	:Dept. Bulletin 559	:
	:The Manufacture of Cottage Cheese in	:	:
	: Creameries and Milk Plants.....	:Dept. Bulletin 576	:
	*:Varieties of Cheese, Description, and Analyses...	:Dept. Bulletin 608	: .10
	:The Manufacture of Casein from Buttermilk or	:	:
	: Skim Milk.....	:Dept. Bulletin 661	:
	:Marketing Practices of Wisconsin and Minnesota	:	:
	: Creameries.....	:Dept. Bulletin 690	:
	:Effect of Composition on the Palatability of	:	:
	: Ice-Cream.....	:Dept. Bulletin 1161	:
	:Manufacture of Camembert Cheese.....	:Dept. Bulletin 1171	:
	:Defects in the Quality of Butter.....	:Dept. Circular 236	:
	:Paraffining Butter Tubs.....	:B.A.I. Circular 130	:
	*:Comparison of Acid Test and Rennet Test for	:	:
	: Determining Condition of Milk for Cheddar	:	:
	: Type of Cheese.....	:B.A.I. Circular 210	: .05
	*:Legal Standards for Dairy Products.....	:B.A.I. Circular 218	: .05
	*:Factors Controlling Moisture Content of Cheese	:	:
	: Curd.....	:B.A.I. Bulletin 122	: .10
	*:Manufacture of Butter for Storage.....	:B.A.I. Bulletin 148	: .05
	*:Bacteriology of Cheddar Cheese.....	:B.A.I. Bulletin 150	: .10
	*:Federated Cooperative Cheese Manufacturing	:	:
	: and Marketing Association.....	:Ybk. 1916 Separate 699:	: .05
	:Cheesemaking Brings Prosperity to Farmers of	:	:
	: Southern Mountains.....	:Ybk. 1917 Separate 737:	:

